

Indian project

Catering menu

1/1/2018

New York

Vegetable Samosas –potatoes and peas cumin and coriander seeds

small tray (serves 20 to 25 people) 65.00

large tray (serves 35 to 50 people) 125.00

Fish fritters - boneless fish fritters. With siracha aioli

small tray (serves 20 to 25 people) 125.00

large tray (serves 35 to 50 people) 225.00

Sesame chicken with rice flour ,kashmiri chilies red schezwan sauce

small tray (serves 20 to 25 people) 125.00

large tray (serves 35 to 50 people) 225.00

Fritters medley crispy vegetable fritters.served with mint cilantro sauce

small tray (serves 20 to 25 people) 125.00

large tray (serves 35 to 50 people) 225.00

Project chicken wings-house roasted spices charred in tandoor oven

small tray (serves 20 to 25 people) 100.00

large tray (serves 35 to 50 people) 200.00

Crispy cauliflower-turmeric, curry leaf red chilies and sircha aioli.

small tray (serves 20 to 25 people) 100.00

large tray (serves 35 to 50 people) 200.00

Chicken kabab sampler-hariyali ,malai ,chicken tikka ,tandoori bone in kebab

small tray (serves 20 to 25 people) 125.00

large tray (serves 35 to 50 people) 200.00

Chicken tikka masala -Tandoori chicken cooked with light tomato cream sauce

small tray (serves 20 to 25 people) 125.00

large tray (serves 35 to 50 people) 250.00

White coco curry-Chicken and cashew nuts ,coconut yogurt sauce

small tray (serves 20 to 25 people) 125.00

large tray (serves 35 to 50 people) 250.00

Homestyle bone in curry-Bone in chicken with home cooking recipe

small tray (serves 20 to 25 people) 125.00

large tray (serves 35 to 50 people) 250.00

Chicken saag-Chicken with fresh spinach and cilantro

small tray (serves 20 to 25 people) 125.00

large tray (serves 35 to 50 people) 250.00

Chicken kadai-chicken cooked with peppers, ginger , curry leaves and spices

small tray (serves 20 to 25 people) 125.00

large tray (serves 35 to 50 people) 250.00

Chicken vindaloo-Red chilies ,vinegar ginger tamarind marinade

small tray (serves 20 to 25 people) 125.00

large tray (serves 35 to 50 people) 225.00

Chili chicken- homemade chili sauce ,soy sauce ,vinegar

small tray (serves 20 to 25 people) 125.00

large tray (serves 35 to 50 people) 225.00

Lamb Rogan Josh -Lamb dum cooked with cardamom cinnamon spices

small tray (serves 20 to 25 people) 150.00

large tray (serves 35 to 50 people) 275.00

Lamb vindaloo-red chilies vinegar ,ginger ,tamarind marinated

small tray (serves 20 to 25 people) 150.00

large tray (serves 35 to 50 people) 275.00

Lamb korma-lamb with cashew nut poppy seed yogurt sauce

small tray (serves 20 to 25 people) 150.00

large tray (serves 35 to 50 people) 275.00

Lamb shank masala –slow braised lamb shank with red wine and traditional spices

small tray (serves 20 to 25 people) 175.00

large tray (serves 35 to 50 people) 350.00

Seafood madras curry-ginger coconut,mustard seed and curry leaves

small tray (serves 20 to 25 people) 150.00

large tray (serves 35 to 50 people) 275.00

Goan fish curry- seasonal fish with tamrind and coconut milk

small tray (serves 20 to 25 people) 150.00

large tray (serves 35 to 50 people) 275.00

Salmon or shrimp tikka masala-Tandoori roasted
with light tomato sauce

small tray (serves 20 to 25
people) 150.00

large tray (serves 35 to 50
people) 275.00

Green Paneer curry-fresh spinach with cottage
cheese and cumin seeds

small tray (serves 20 to 25
people) 125.00

large tray (serves 35 to 50
people) 250.00

Baigan mirchi ka salan-eggplant and fresh chilies
cooked with tamarind and poppy seeds

small tray (serves 20 to 25
people) 125.00

large tray (serves 35 to 50
people) 250.00

Chana masala-chickpea and potatoes with ginger
Garlic and black salt

small tray (serves 20 to 25
people) 125.00

large tray (serves 35 to 50
people) 250.00

Stirfry bhendi masala- okara and onion cooked with
cumin and turmeric

small tray (serves 20 to 25
people) 125.00

large tray (serves 35 to 50
people) 250.00

Vegetable Korma-seasonal vegetable yogurt sauce
with poppy seeds and cashew nut yogurt sauce

small tray (serves 20 to 25
people) 125.00

large tray (serves 35 to 50
people) 250.00

Malai kofta curry –mixed veggies potato cottage cheese with cardamom and fennel seeds creamy sauce

small tray (serves 20 to 25 people) 125.00

large tray (serves 35 to 50 people) 225.00

Cauliflower and green peas curry- fresh cauliflower and California peas with potatoes

small tray (serves 20 to 25 people) 125.00

large tray (serves 35 to 50 people) 225.00

Chicken or Vegetable briyani

small tray (serves 20 to 25 people) 125.00

large tray (serves 35 to 50 people) 250.00

Lamb or Goat briyani

small tray (serves 20 to 25 people) 150.00

large tray (serves 35 to 50 people) 275.00

Mixed Naan bread basket

small tray (serves 20 to 25 people) 75.00

large tray (serves 35 to 50 people) 150.00

Side salad – mix of seasonal green and vegetables

small tray (serves 20 to 25 people) 50.00

large tray (serves 35 to 50 people) 100.00

Raita – yogurt sauce with mint and paprika and cilantro

small tray (serves 20 to 25 people) 125.00

large tray (serves 35 to 50 people) 250.00

Desserts-Gulab jamun or kheer or rasmalai

small tray (serves 20 to 25 people) 50.00

large tray (serves 35 to 50 people) 100.00

Please call at 212-827-0988

Email –indianprojectny.com

Visit-indianprojectny.com

All catering orders needs 48 hrs notice

INDIAN PROJECT

243 WEST 38 ST

NY, NY 10018

